

# SORBATE DE POTASSIUM

## CORRECTORS

Authorised legal limit: 268 mg/L (200 mg/L in Sorbic Acid)

### ➤ ŒNOLOGICAL APPLICATIONS

**SORBATE DE POTASSIUM** is a yeast inhibitor used exclusively in association with sulphur dioxide on still wines prior to bottling.

**SORBATE DE POTASSIUM** is needed to prevent resumption of fermentation in wines with residual sugars, even in low quantity.

### ➤ INSTRUCTIONS FOR USE

WARNING: never add **SORBATE DE POTASSIUM** to wine that does not have a minimum content of 30 mg/L of free  $\text{SO}_2$ , otherwise there is a risk of bacterial attack fostering an unacceptable geranium taste.

Dissolve the **SORBATE DE POTASSIUM** in 4 to 5 times its weight of cold water (never put it directly into the wine to be treated).

Blend into the wine during a process of mixing by pumping over or via fining.

### ➤ DOSE RATE

- From 20 g to 25 g/hL.

### ➤ PACKAGING AND STORAGE

- 1 kg, 25 kg

Store in a dry environment which is well ventilated at a temperature of between 5 and 25° C.  
Once opened, the product should be used quickly.